

# HÉRITAGE 462 – LANGUEDOC 2017

AOP Languedoc

Héritage



## Winemaker's note

The year 462 is a reference to the beginning of the Visigoths' prosperous reign in Languedoc. The remnants of their palace gave us our emblem, the dove cross, a symbol of sharing and brotherhood. This Syrah and Grenache blend from a primarily limestone-clay terroir is generous and rounded.



## Winegrower's note

The different grape varieties are harvested manually and separately, in order to obtain optimal maturity for each one, Syrah being generally the earliest. Vinification is also adapted to each grape variety, so as to respect their own characteristics and the capacities of the terroirs.

Part of the Syrah is vinified in whole bunches, with a vatting time of about 15 days. The Grenache for its part is 100% destemmed and maceration lasts about 3 weeks. The extraction work is carefully adapted to each vat, in order to favour a good extraction of the varietal aromas, as well as a silky and dense structure.

Part of the wine is matured in 225-litre Bordeaux barrels for about 10 months, with the wine being put into barrels as soon as it is pressed.



## Tasting notes

A lovely crimson red colour.

The bouquet is spicy and reminiscent of cedar essence.

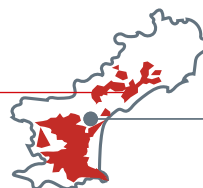
The sensation on the palate is rounded and voluptuous, with fresh and well defined tannins.



## Grape varieties

Syrah, Grenache

Languedoc



Narbonne

To be enjoyed at 18°C with grilled meats, roasted poultry or matured cheeses.

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